

IN THE CLAIMS:

Claims 1-49 (canceled).

Claim 50 (new). A solid fruiting body comprising a cultured fungus of *Antrodia camphorata*, the cultured fungus comprising triterpenoid compounds, water-soluble polysaccharides and chitin, the fruiting body having a conoid shape.

Claim 51 (new). The solid fruiting body of claim 50, which has a high pressure liquid chromatography spectrum substantially as shown in Fig. 1(a) of the drawings.

Claim 52 (new). The solid fruiting body of claim 51, which is about 10-30 cm in diameter, 15-30 cm in height and 0.2-0.6 kg in weight.

Claim 53 (new). The solid fruiting body of claim 50, prepared by a process comprising:

(a) culturing spawn of a wild-type fungus of *Antrodia camphorata* in a bag containing a medium comprising 10-70% of a cellulolytic substance, 10-30% of a starch, 5-15% of millet, 1-10% of a saccharide, 0.5-2% of a phosphate and 0.1-1% of a sulfite salt at a relative humidity of 60-80%, the medium having a neutral pH, the culturing being carried out at a temperature of 5-32°C in an atmosphere comprising 0.1-1% carbon dioxide;

(b) removing the medium from the bag; and

(c) exposing the removed medium to air and maintaining the removed medium in the air for a period of days until the solid fruiting body is formed, said removed medium being maintained in the air at a temperature which differs between days and nights with the removed medium being maintained during the days at a temperature between 20° and 30°C and during the nights at a temperature of 10-12°C, wherein the humidity of the air is between 90-95% and the air contains less than 1% of carbon dioxide.

Claim 54 (new). The solid fruiting body of claim 53, wherein the removed medium in step (c) is maintained during the days at a temperature that is 15°C higher than the temperature during the nights.

Claim 55 (new). A cultured fungus product of *Antrodia camphorata* prepared by a process comprising:

(a) culturing spawn of a wild-type fungus of *Antrodia camphorata* in a bag containing a medium comprising 10-70% of a cellulolytic substance, 10-30% of a starch, 5-15% of millet, 1-10% of a saccharide, 0.5-2% of a phosphate and 0.1-1% of a sulfite salt at a relative humidity of 60-80%, the medium having a neutral pH, the culturing being carried out at a temperature of 5-32°C in an atmosphere comprising 0.1-1% carbon dioxide;

(b) removing the medium from the bag;

(c) exposing the removed medium to air and maintaining the removed medium in the air for a period of days until a solid fruiting body is formed of conoid shape,

said removed medium being maintained in the air at a temperature which differs between days and nights with the removed medium being maintained during the days at a temperature between 20° and 30°C and during the nights at a temperature of 10-12°C, wherein the humidity of the air is between 90-95% and the air contains less than 1% of carbon dioxide; and

(d) recovering the solid fruiting body of conoid shape.

Claim 56 (new). The cultured fungus product of claim 55, wherein the removed medium in step (c) is maintained during the days at a temperature that is 15°C higher than the temperature during the nights.

Claim 57 (new). The cultured fungus product of claim 55 which has a high pressure liquid chromatography spectrum substantially as shown in Fig. 1(a) of the drawings.

Claim 58 (new). The cultured fungus product of claim 55, wherein the recovered solid fruiting body of conoid shape is about 10-30 cm in diameter, 15-30 cm in height and 0.2-0.6 kg in weight.